

Dinner Menu

At PIER 51, enjoy our Signature cross-culture cuisine. According to our philosophy, the savory dishes with very distinct flavors are perfectly complemented by the aroma-rich and intensive tasting wines we have selected from all over the world. Turn the menu and get inspired!

Soups & Starters

Coconut Soup Coconut milk, ginger, lemon grass and shiitake	10,90	Zucchini Carpaccio Lemon dressing, goat cheese and fresh herbs	13,90
Boston Lobster Bisque Classic lobster cream soup with lobster meat	12,90	Salmon Tatar With avocado and crème fraîche	15,90
Caesar Salad Romaine lettuce with Caesar-Dressing and grated parmesan	10,90	Octopus Carpaccio Octopus with yuzu-soy marinade and pickled shallots	14,90
Choice of grilled chicken strips	5,90	Steak Tatar With Quail Egg Black Angus beef with quail egg and chervil cream	16,90
Choice of grilled Tiger Prawns (3 pcs.)	7,90		

Seafood Specials

Crusted Ikarimi-Salmon Ikarimi salmon with curry brown sugar crust, mashed potatoes, spinach and citrus butter	(intermediate course 19,90) 28,90	Grilled Tiger Prawns Tiger Prawns with panfried vegetables and garlic bread and sweet-chili-sauce	29,90
		Yellowfin Tuna Yellow Fin Tuna with black pepper crust, lemongrass risotto and balsamic-jus	29,95

Pier 51 Specials

Wok-fried Vegetables Wok-fried vegetables with sesame oil, flavoured with soy sauce, sweet chili sauce and served with basmati rice	(intermediate course 11,90) 17,90	Pier 51 Prime Bacon Cheeseburger 200 g Prime Burger - 100 % Black Angus beef, cheddar cheese, Brioche bun, tomato relish, bacon and truffled parmesan fries	25,95
Choice of grilled chicken strips	5,90	The tiny one 150 g	19,90
Choice of grilled Tiger Prawns (3 pcs.)	7,90	Pier 51 Vegan Prime Burger 180g Beyond Meat Patty - vegan cheese, vegan Brioche, lettuce, onions, tomato relish and truffled fries	22,90
Thai Chicken Pasta Penne with Asian curry sauce, roasted chicken, red onions and shiitake, flavoured with ginger, lemon grass and coconut milk	18,95		
Veggie Curry Bombay Style Spicy vegetable coconut curry with lotus roots, green asparagus, sugar snaps, coriander, served with basmati rice	(intermediate course 13,90) 17,90		

PIER 51 – famous for Lobster! Stuttgart's only restaurant serving fresh lobster daily!

A whole Maine Lobster or a whole Canadian Lobster, 100g each (Distinguished only by their accents)	13,95	The Real Surf & Turf (for two) Argentinian Black Angus filet, weight according to your wishes Canadian Lobster, weight according to size	per 100 g 17,95 per 100 g 13,95
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Enjoy your lobster as they do at the Boston Fish Market: fresh from the pot and completely pure. The only legitimate extra: plenty of melted butter.

PRIME MEATS AT PIER 51

First: Black Angus beef from Argentina. By keeping the cattle on the pasture throughout the year, the Argentine Angus beef has a very low-fat content and is extremely delicate.
Second: US Beef. Quite expensive but it's really worth it as Longhorn and Hereford cows are known for their superior quality. This beautifully marbled and slightly sweet meat is especially tasty, and it is offered in top restaurants around the world. Third: Local Dry Aged Beef. We could find high-quality beef even in our "neighborhood". It is dry aged to our own specifications to achieve the best possible flavor. Throughout this process, the meat is losing a lot of water which explains the significantly higher price. Last but not least: The Australian Tomahawk steak is a true „Down Under Classic“. The tomahawk-like shape is responsible for the name, and due to its size, a well-prepared piece is hardly surpassed in juiciness. Depending on your appetite a Tomahawk Steak should be enough for up to three meat lovers and it will be cut at your table.

Argentinian Black Angus Beef		US Beef		Local Dry Aged Beef	
Filet 180 g	32,90	Classic Rumpsteak 300 g	32,90	T-Bone Steak, per 100 g (min. 700 g)	10,90
Filet 250 g	42,90	Filet 180 g	42,90	Pier 51 „Masterpiece-Rump Steak“ 300 g	45,90
Rib Eye 350 g	36,95	Filet 250 g	52,90	<i>A juicy piece of Rump Steak - the best fat grade - dry-aged for 5 weeks - especially picked for Pier 51.</i>	
Australian Beef		Rib Eye 350 g	46,95		
Tomahawk Steak per 100 g (min. 700 g)	10,95				

Sides & Sauces

Potato Gratin	4,95	Truffled French Fries	6,95	Barbecue Sauce	2,90	Sauce Béarnaise	3,90
Grilled Hot Peppers	5,90	Baby Leaf Spinach	5,90	Horseradish Sauce	2,90	Herb Butter	3,90
Baked Potato	4,90	Panfried Vegetables	5,90	Green Pepper Sauce	2,90		

Pastry & Desserts

Death by Chocolate Chocolate cake and chocolate sorbet	11,90	Sticky Toffee Pudding With caramel sauce and homemade vanilla ice cream	8,90
Peanut Butter Jelly Donut Peanut Butter Jelly Donut with blueberry ice cream and peanut crunch	9,95	Caramelized Lime Brûlée	7,95